

Grüner Veltliner Alte Reben 2016



Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, usually not before November. The Gruener Veltliner Alte Reben 16 was, like all of our wines, harvested by hand and fermented spontaneously. After ripening for 1 year in a big oak barrel the wine was bottled in fall 2017. The Gruener Veltliner Alte Reben 16 is as usual a very elegant, ripen white wine with tobacco and ripen fruits in the nose and a creamy mouthfeeling. It is a good companion to spicy food with or without pork.

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	4.7 g/l
Residual Sugar:	1.3 g/l
Total Sulfur:	72 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	2025 years

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Kremstal DAC Reserve
Site:	Bernthal, Steinleiten
Soil:	mica schist loam loess

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	oak barrel used barrel 12 month(s) steel tank